



COLLIO BIANCO JELKA 2017

Denominazione d'Origine Controllata
RIBOLLA GIALLA, FRIULANO AND MALVASIA GRAPES

DOC area: COLLIO, Pradis hills near Cormons

Planted in: 1960, 1974, 1975 and 1993

Yield per hectare: 5,000 kg – 6,000 kg

Type of soil: marl and sandstone ("Ponca")

Training system: Guyot

Vine density: 4,500-5,500 plants per hectare

Harvest time: late September 2017

Wine-making technique: during the wine-making process, select bunches of Friulano grapes are destemmed before undergoing 15 days of maceration in large barrels. Neither temperature control systems nor selected yeasts are used. The wine is left in a large barrel for one year.

Meanwhile, the Ribolla Gialla and Malvasia grapes are fermented and aged for one year in select mid-sized casks.

The wine is subsequently blended in concrete vats, where it remains for nearly three years. Jelka is then aged in the bottle. It does not go on sale until at least five years have passed since the grape harvest.

Bottled in: June 2021

Alcohol by volume: 13.5%

Serve at: 14°C

Expected capacity for ageing: 10-15 years

Output: 3,500 bottles and 350 magnums

Sensory profile: deep golden yellow, with weighty, layered finesse.

There are floral, mineral and bergamot orange notes in the rich bouquet. The citrus and floral aromas return on the complex, gracefully rounded palate.

Pairings: vegetable soups, elaborate fish or white meat dishes, salt cod, and mature cheese.

The wine is not clarified or filtered, so it may contain natural sediment.

"To my mother, Jelka Sirk".

Bianco Jelka is dedicated to a sweet, discreet woman who devoted her whole life to building up the business that we are now able to run wonderfully smoothly thanks to her tireless efforts.

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